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Changes to the Colorado Slaughter, Processing and Sale of Meat Animals Act



The Slaughter, Processing and Sale of Meat Animals Act is administered by the Colorado Department of Agriculture's (CDA), Division of Inspection and Consumer Services. Under this law, the CDA ensures that the operators of custom processing facilities produce wholesome, unadulterated meat products, and offers consumer protection through the regulation of sales practices of home food service plan sellers.

The Slaughter, Processing and Sale of Meat Animals Act underwent a sunset review by the Colorado Department of Regulatory Agencies (DORA) during 2008. Sunset

reviews are done on a regular basis for every state program that issues licenses to determine if these laws are still serving an important purpose for the people of Colorado.

DORA's review of the Meat Processor Inspection and Food Plan Operator Programs resulted in a report to the legislature that contained several recommendations for legislative changes to be considered during the 2009 Legislative session. The entire report can be found at [2008 Sunset Review: Slaughter, Processing and Sale of Meat Animals Act](#).

DORA's report was presented to the Senate Agriculture Committee and a bill was drafted to implement the recommendations. This bill, [SB 09-117](#), and CDA's suggested amendments to the bill, were passed into law during the 2009 Session.

Those familiar with this statute will find significant changes have been made to it. The most noteworthy change was the separation of the statute into two distinct articles: the Custom Processing of Meat Animals Act (35-33 CRS), which regulates businesses who engage in the custom processing of animals and the Sale of Meat Act (35-33.5 CRS), which regulates the sale of meat and Home Food Service Plans. Both statutes became effective on July 1, 2009.

Businesses that custom process meat animals, and those that sell meat products, should familiarize themselves with the changes to the Acts.



New language has been added to the statute to convey to the custom processors that their facilities must be operated and maintained in a manner sufficient to prevent unsanitary conditions and to ensure that meat and meat products are not adulterated. The new law also explicitly requires custom processors to decharacterize adulterated or inedible meat so that it cannot be used for human food.

Another important change was the repeal of the 10 day application period for licensing for changes in ownership of a custom processing business. A new owner must now obtain their license prior to beginning operations.

In the new Sale of Meat Act, the term "Food Plan" has been replaced with "Home Food Service Plan" (HFSP). Also, the authority of the Act has been clarified to specify that it covers only the sale of meat and meat products that occur at a consumer's home. In addition, the amendment repealed the twenty pound minimum threshold for the regulation of bulk or bundled meat products, and allows the Commissioner to make a bond claim instead of the current requirement for a consumer to sue in court.

The new statutes continue both Acts and licensing for nine years, repeal the custom processing license exemption for grocery stores, and remove the regulation of locker plants. Other changes include Department authorization to establish license expiration dates in rule, repeal of the prohibition on non-employees being present in the processing area, and the addition and deletion of definitions to update or clarify the Act.

If you have questions pertaining to the sale of [Home Food Service Plans](#), please contact [Nick Brechun](#), Home Food Service Plan Program Administrator, at 303-867-9232, or for inquiries regarding [Custom Meat Processing](#) contact [Scott Boyd](#), Meat Processor Program Administrator at 303-867-9217.